

BAROVO | ROSÉ 2022

Domaine



Variety: 60% Syrah, 25% Merlot, 15% Cabernet Sauvignon
Alc: 13%
Total acid: 5.55 g/l
Ph: 3.27
Sugar: 2.5 g/l
Annual production: 5.500 L



Tasting Notes:

Aromatic Profile: Fruity wine with enticing aromas of strawberry, cherry, candied fruit, followed by floral notes, creating a symphony for the senses.

Palate: Medium-bodied dry wine with playful freshness. Well-concentrated flavors of red grapefruit, raspberry, redcurrant, harmonious, with a tasty and juicy finish.



Vinification:

Harvest: Manual harvest in 20kg casks, the grapes are chilled in a cooling room at a temperature of 6-7° C

Average temperature of fermentation: 12-13° C

Types of vats: Stainless steel vats



Food Pairing:

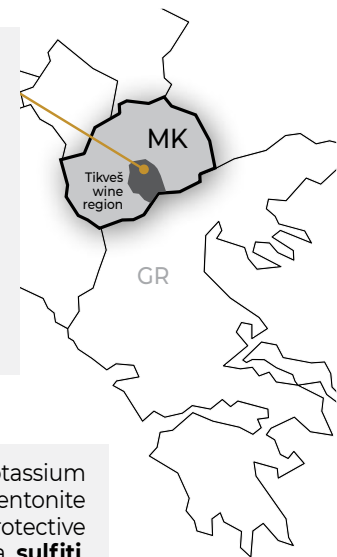
Light Mediterranean salads, grilled vegetables, fish, seafood risotto.

Serving: 8-9 C°



Cultivation:

- **Planted surface:** 6 ha
- **Type of pruning:** Double Guyot
- **Density:** Medium - 4400 vines/ha
- **Geology:** Smolnik
- **Average age of the vines:** 13 years
- **Rainfall:** 350-400 l/m²
- **Sunny days:** 200-230 days
- **Harvesting period:** Middle of September to middle of October



Fermented natural grape juice, **sulfites**, potassium polyaspartate, yeast, enzymes, fining agents: bentonite (not present in the finished wine). Bottled in protective atmosphere. / Fermentirani prirodni sok od grožđa, **sulfiti**, kalijev poliaspartat, kvasac, enzimi, sredstva za bistrenje: bentonit (nije prisutan u gotovom vinu). Flaširano u kontroliranoj atmosferi.

Allergy Advice: For allergens, see ingredients in **bold**.

Savjeti za alergije: Za alergene, pogledajte sastojke u **bold**.

Nutrition / Nutritivna vrijednost	Per 100 ml/ Na 100 ml
Energy / Energetska vrijednost	94Kcal/393 KJ
Fat/ Masti	0.0 g
Protein/ Proteini	0.1 g
Carbohydrates / Ugljikohidrati	0.7 g